

Christmas Menu

2 Courses £18, 3 Courses £22

STARTER

Butternut Squash, carrot & Orange Soup. (V,GF)

Warm Bacon, Mushroom & Avocado Salad on a Bed of Dressed Mixed Leaves. (GF)

Chilli, Lime & Mango Prawn Cocktail. (GF)

Brandied Chicken Liver & Pork Terrine with a Red Onion & Apple Chutney. (GF)

All Served with Warm Rustic Bread.

The Main Event

Roast Sussex Turkey with All The Trimmings.

Steamed Mushroom & Chestnut Crepe Parcel with a Port & Mushroom Sauce. (V)

Braised Sussex Pheasant with a Seacider, Apples, Bacon & Silverskin Onions. (G/F)

Baked Fillet of Salmon with Roasted Cherry Tomatoes Chives & a Balsamic Glaze. (G/F)

All Served with Fresh Vegetables & Roast and New Potatoes.



DESSERTS

Homemade Christmas Pudding with Cream or Brandy Butter

Individual Ginger Bourbon Trifles

Fresh Fruit Salad with a Grand Marnier Syrup (G/F)

Sticky Toffee & Banana Pudding with Butterscotch Sauce & Honeycomb Ice cream

To Follow

Coffee & Mints